

Processing and Selling Value Added Food Products in Maryland

All products sold in Maryland must at a minimum be labeled with the name and address of the producer or distributor, a quantity statement (count, fluid measurement or net weight depending on the product), and the identity of the product. The requirements listed only address food safety requirements and licenses. Local and state zoning, waste disposal and other laws may apply. Instead of obtaining the license(s) to process the value added products, a farmer can have them processed at a licensed facility and returned to the farm for sales.

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On Farm Home Processing License: License issued by MD Department of Health and Mental Hygiene (DHMH). Must be a farmer and sales must be less than \$40,000.00 annually. Allows the processing of some products in a home kitchen. Cost - \$30.00

Processing License: License issued by MD Department of Health and Mental Hygiene to persons processing food. Must meet commercial requirements. Cost \$150.00

Process Authority: A person(s) who has expert knowledge of thermal processing requirements for low-acid foods packaged in hermetically-sealed containers or has expert knowledge in the acidification and processing of acidified foods. This person(s) evaluation of a scheduled process must be approved by FDA or USDA depending on the food. Private Sector - fees vary.

Scheduled process: The process selected by the processor as adequate under the conditions of manufacture for a given product to achieve commercial sterility and/or maintaining a food that will not permit the growth of microorganisms having public health significance.

Product	Licenses Required	Basic Requirements
Baked Goods - with potentially hazardous toppings or fillings. Toppings, glazes, icings or fillings that must be refrigerated such as custard based, filled or topped with cream, cheese, etc.	Processing license from DHMH.	Potable water, approved sewage disposal system, commercial kitchen and refrigeration. Plan Review.
Baked Goods - without potentially hazardous toppings or fillings. Pies, turnovers, fruit tarts from fruits such as apples, apricots, blackberries, boysenberries, cherries, peaches, strawberries, etc. No cream, cheese, custards, etc.	Can sell directly from farm or at farmer's markets with no license. To sell to restaurants or retailers, on farm home processing license for sales less than \$40,000. Over \$40,000.00 requires a Processing License from DHMH.	Potable water, approved sewage disposal system & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, plan review & commercial kitchen for more than \$40,000.

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Product	Licenses Required	Basic Requirements
Canned Goods - acidified - products that must be acidified to a pH of 4.6 or less during processing such as artichokes, asparagus, beans, beets, broccoli, cabbage, corn, cucumber, peas, most peppers, potatoes, pumpkin, etc.	On farm home processing license from DHMH if less than \$40,000 in sales. Processing license from DHMH if more than \$40,000 in sales. FDA Better Process School training course required.	Potable water, Process Authority, scheduled process filed with FDA & home kitchen for less than \$40,000. Potable Water, Process Authority, scheduled process filed with FDA & commercial kitchen for more than \$40,000. Plan review for both types of licenses.
Canned Goods - naturally acid (pH of 4.6 or less) fruit such as apples, apricots, blackberries, boysenberries, cherries, grapes, peaches, etc.	Evaluation needed in order to sell directly from farm or at farmer's markets with no license. To sell to restaurants or retailers, on farm home processing license for sales less than \$40,000. Over \$40,000.00 requires a Processing License from DHMH.	Potable water, approved sewage disposal system & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, plan review & commercial kitchen for more than \$40,000.
Dairy Products	Requires a license from DHMH.	Regulated by the federal Pasteurized Milk Ordinance and State.
Dried Products	On farm home processing license from DHMH if less than \$40,000 in sales. Processing license from DHMH if more than \$40,000 in sales.	Potable water, approved sewage disposal system & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, plan review & commercial kitchen for more than \$40,000.
Eggs	Register with the Secretary of Agriculture annually (no fee if less than 3,000 chickens). No retail license from local health department required if selling own production.	Chickens must originate from National Poultry Improvement Plan monitored hatchery. Must meet minimum of Grade A standards, weight requirements, labeling requirements, invoice requirements & be held at 45°F.
Fermented Products	Processing license from DHMH.	Potable water, approved sewage disposal system, commercial kitchen and refrigeration. Plan Review.
Fruit, Butters – Pumpkin, banana or pear	Processing license from DHMH.	Potable water, approved sewage disposal system, commercial kitchen and refrigeration. Plan Review.

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Product	Licenses Required	Basic Requirements
Fruit, Cut - ready to eat	Processing license from DHMH.	Potable water, approved sewage disposal system, plan review & commercial kitchen
Honey	No license required if no flavors added (raw agricultural product). If further processed, on farm home processing license from DHMH if less than \$40,000 in sales or processing license from DHMH if more than \$40,000 in sales.	Potable water, approved sewage disposal system & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, plan review & commercial kitchen for more than \$40,000.
Jellies and Jams – made with fruits with a natural pH of 4.6 or less such as apples, apricots, blackberries, peaches, strawberries, etc.	Can sell directly from farm or at farmer's markets with no license. To sell to restaurants or retailers, on farm home processing license for sales less than \$40,000. Over \$40,000.00 requires a Processing License from DHMH.	No paraffin wax seals allowed – hot filled into sterile Mason jars with 1/4" head space. For other than farm and farmer's markets sales, potable water, approved sewage disposal system & home kitchen for less than \$40,000. Potable Water, approved sewage disposal system, plan review & commercial kitchen for more than \$40,000.
Meats - cured	Processing license from DHMH.	Potable water, approved sewage disposal system, plan review, commercial kitchen.
Meats - non USDA regulated (bison, rabbits, etc.)	On farm sales only without inspection. Can have voluntary inspection by USDA or MDA to qualify for sales off farm. If slaughtered, packaged and labeled at a USDA facility, can be returned to farm for sales. Must have a license from DHMH for on farm storage unless farm is inspected by MDA or USDA.	For storage on farm – Commercial freezer capable of maintaining an air temperature of 0°F. Meat must be frozen if sold at farmer's market. Dry ice or mechanical freezer required for sales at markets.
Meats - USDA regulated - Cattle, Swine, Sheep, Goats and Equine	Cannot slaughter, process, package or label without USDA inspection. Can have the product slaughtered, packaged and labeled at a USDA inspected facility and return to the farm for sales. Must have a license from DHMH for on farm storage. If USDA inspected and storage DHMH licensed, can be sold to anyone. Retail license required for sales at farmer's markets.	For storage on farm – Commercial freezer capable of maintaining an air temperature of 0°F. Meat must be frozen if sold at farmer's market. Dry ice or mechanical freezer required for sales at markets.

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Pickles , canned	On farm home processing license from DHMH if less than \$40,000 in sales. Processing license from DHMH if more than \$40,000 in sales. FDA Better Process School training course required.	Potable water, approved sewage disposal system, Process Authority, scheduled process filed with FDA & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, Process Authority, scheduled process filed with FDA & commercial kitchen for more than \$40,000. Plan review for both types of licenses.
Poultry – less than 20,000 slaughtered annually	Can slaughter and sell directly from farm to consumers without a license or inspection. To slaughter and sell to retailers, restaurants or at a farmer's market must be inspected by USDA or MDA. Retail license from local Health Department required for Farmer's Markets sales. Can be slaughtered, packaged and labeled at a USDA inspected facility and returned to the farm for sales with a license from DHMH.	All: Must be own production. Potable water and approved sewage disposal system. Cannot be adulterated - contaminated with filth, held under unsanitary conditions, contain any poisonous or added deleterious substance, etc. Must be held at 41EF or less if fresh, 0EF or less if frozen. Off farm sales: Must have voluntary inspection by USDA or participate in MDA's voluntary program.
Poultry - more than 20,000 slaughtered annually	USDA continuous inspection required.	Continuous inspection by USDA/FSIS of slaughter – poultry health and sanitation.
Sauerkraut and other fermented products	Processing license from DHMH.	Potable water, approved sewage disposal system & commercial kitchen. Plan Review.
Vegetables , cut - Ready to Eat	Processing license from DHMH.	Potable water, approved sewage disposal system, plan review & commercial kitchen

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